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Explanation and Translation

O F A

MODERN BILL of FARE,
MAY 1751,

WITH

GENUINE PRINTS

OF THE

COURSES as they were served up, and what
the DISHES and DESERT were composed of.



L O N D O N :

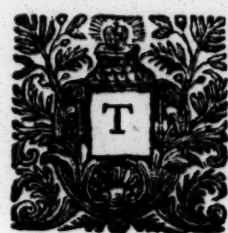
Printed for C. MUSHROOM TRUFFLE MORELLE in *Spittre*
a Field. 1751.

[Price Six-pence.]

1664-89-2



INTRODUCTION.



THE following Bill of Fare having puzzled most of the *French* Cooks as well as *English* in the best Families in *England*, it is thought that it will be of great Service both to them and their Masters to explain the Nature and Composition of the Dishes, that the former may know how to make them, and the latter what they eat: For however excellent the Viands may be in their Nature by the odd Appearance some of them make for want of this Knowledge, they may rather disgust than provoke their Appetites; therefore a Gentleman Cuisinier, a near Relation of *Monf. Cloe*, of eminent Memory, to whom the following is well known, has thought proper to explain it, to oblige the Publick.

Explana-



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Explanation and Translation

O F A

MODERN BILL of FARE, &c.

P^OTAGE de Tortue.

SOOP made of the Fins and Entrail of a Turtle, with Butter, an Onion stuffed with Cloves, sweet Herbs, sliced Lemon, Salt, Pepper, Mushrooms, Truffles, and Artichoke-Bottoms.

Calipash.

The upper Shell of the Turtle fill'd with the Entrails and Fins after being stew'd tender in the Soop, and baked with a Ragoo and Cullis of Crawfish.

Calipées.

The under Shell cut with Part of the Fish to it, stew'd with sweet Herbs, *Madeira* Wine, *Kian* Butter, and then baked.

Un Paté de Jambon de Bayone.

A Pye made of a *Bayone* Ham.

Potage Julien Verd.

A green Soop made of young Pease, Lettuce, and other Herbs, may be made meagre, or with Meat.

Palais

Palais de Mouton.

Sheeps Palates in a rich Sauce.

Selle de Mouton.

A Saddle of Mutton.

Paté de Mouton.

A Mutton Pye with a rich Ragoo.

Saucisses aux Ecrevisses.

Craw-fish Sauzages, made with the Breasts of Chickens and Craw-fish.

Boudin Blanc a le Rein.

A very rich white Pudding, call'd Queen's white Pudding.

Petits Patés a l'Espagnol.

Small savoury Puffs after the *Spanish* Manner, made of Forc'd-Meat.

Coteletts a la Cardinal.

Veal-Cutlets, with a thick Sauce, made of Cucumbers, Carrots, &c. brown.

Selle d'Agneau glacé aux Cocombres.

A Saddle of Lamb glazed and served with stew'd Cucumbers. A Glacée is made by boiling Broth to a Glutiness so as it will hang about any Thing you dip it into.

Salmon a la Chambord.

Larded Salmon, and forc'd with a Salpicon, which is like Force-Meat, but not beat so fine.

Fillet de Soles Vin Champaigne.

Slices of Soals first fry'd, and then put into a Broth made of *Champaigne*, Herbs, Spice, &c.

Une Bisque de Lait de Maquereaux.

A Soop made of the soft Roes of Mackarel, in the Nature of an Olio. An Olio is a strong Soop made of Beef, Veal, Mutton, Fowls, all stew'd down with various Herbs.

Un Tambourt aux Innocents.

Squab Pigeons, with Force-Meat, stew'd.

Des Perdrix Sauce Vin de Champaigne.

Partridges with *Champaigne* Sauce.

Poulets a le Russe.

Fowls dress'd after the *Russian* Manner.

Ris de Veau en Arlequin.

Veal Sweetbreads skinn'd on one Side, then Carrots, Turneps, Pickle-Cucumbers,

Cucumbers, and Beat-Root, cut in thin Diamonds, and braiz'd in gently, so that they appear in various Colours.

Queüe d' Agneau a la Montaban.

Lambs Rumps stew'd down in a strong Braize, and serv'd with any Sauce. A Braize is a strong Broth made by stewing down various Meats.

Dix Cailles.

Ten Quails.

Un l' Apreau.

A Hare.

Un Phésant.

A Pheasant.

Ortolans.

Ortolans.

Un Tarte Cerise.

A Cherry-Tart.

Artichaux a le Provensalle.

Artichokes dressed with Oil and Lemon-Juice, and other Seasoning.

Choufleurs au Flour.

The Flower of Collyflowers, cut off the Stems, and stew'd with Forc'd-Meat.

Cretes des Cocq en Bonets.

Cocks-Combs, blanch'd and Rago'd.

Amorte de Jesuits.

The Pith of Necks of Veal cut into Pieces, and put into a Pickle made of Lemon-Juice and Water, Salt, Pepper, Onions, and sweet Herbs, for two Hours; then being taken out and drain'd, is to be fry'd to make them crisp. They may also be dipt in Batter and fry'd.

Fromage Glassée.

Cheese froze in Ice.

Fromage de Pistatia Glassée.

Pistatia Cheese froze in Ice.

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FIRST COURSE.

Saucisses
aux
Ecrevisses.

Coteletts
a la
Cardinal.

Potage de
Tortue.
Removed for
Turbot.

Calipees.
Removed for
Selle de
Mouton.

Un Paté Jambon de
Bayone.
Removed for Venison.

Calipash.
Removed for
Palais de
Mouton.

Potage Julien
Verd.
Removed for
Turbot.

Petits
Patés.

Boudin
Blanc.

SECOND COURSE.

Queue
d'Agneau.

Des Per-
drix.

Selle d'Agneau Glacée
au Cucumbers.

Fillet de
Sole Cham-
pagne.

Bisque de Lait de Maqueraux.

Salmon
a la
Chambord.

Un Tambour aux
Innocents.

Poulet a la
Rusienne.

Ris des
Veaux en
Arlequin.

THIRD COURSE.

Crêtes de Cœq
en Bonnets.

Chaufeurs en
Fleur.

Cailles.

Un Pheasant.

Un Tarte
de Cerise.

Un l'Apreau.

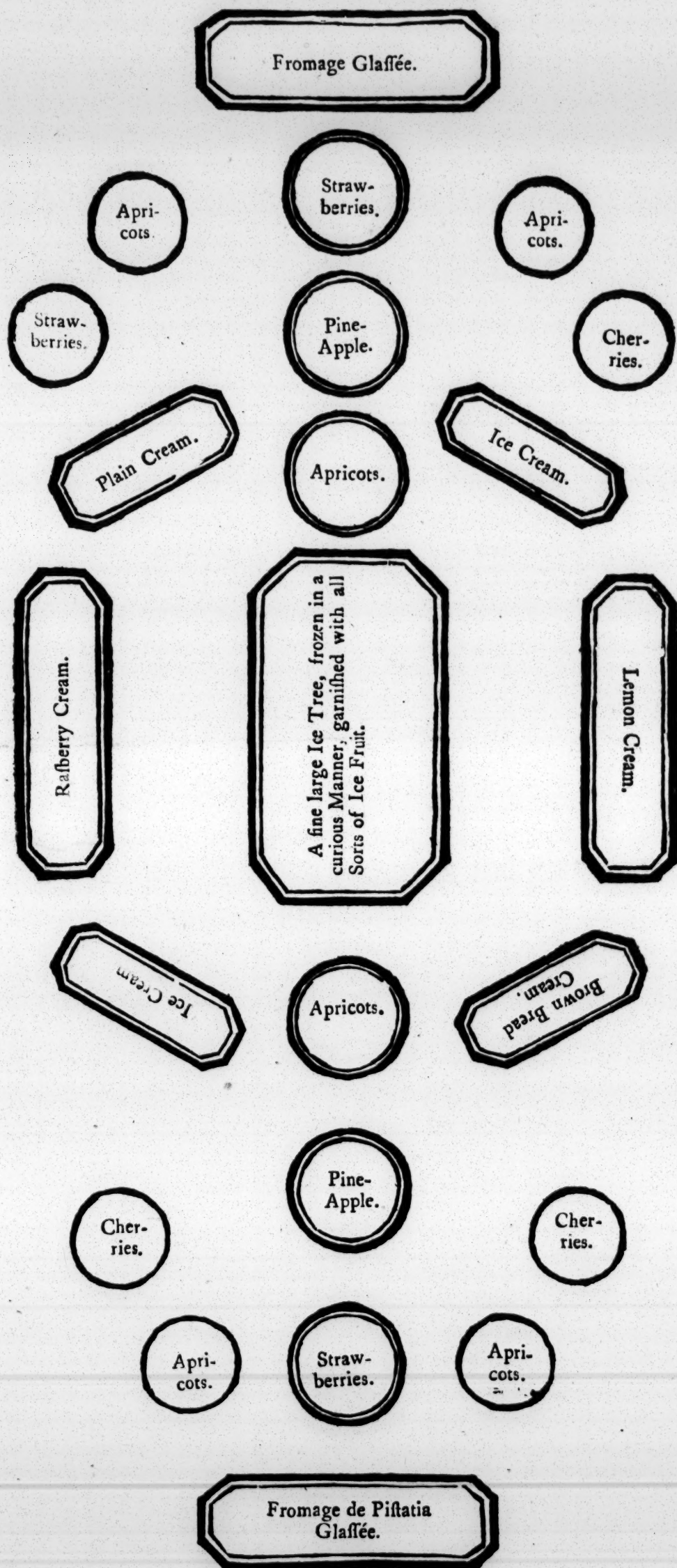
Ortolans.

Artichaux a la
Provençalle.

Amorte de
Jesuits.

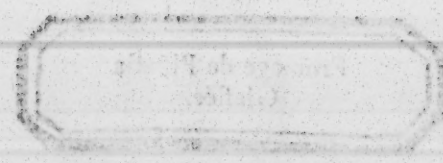
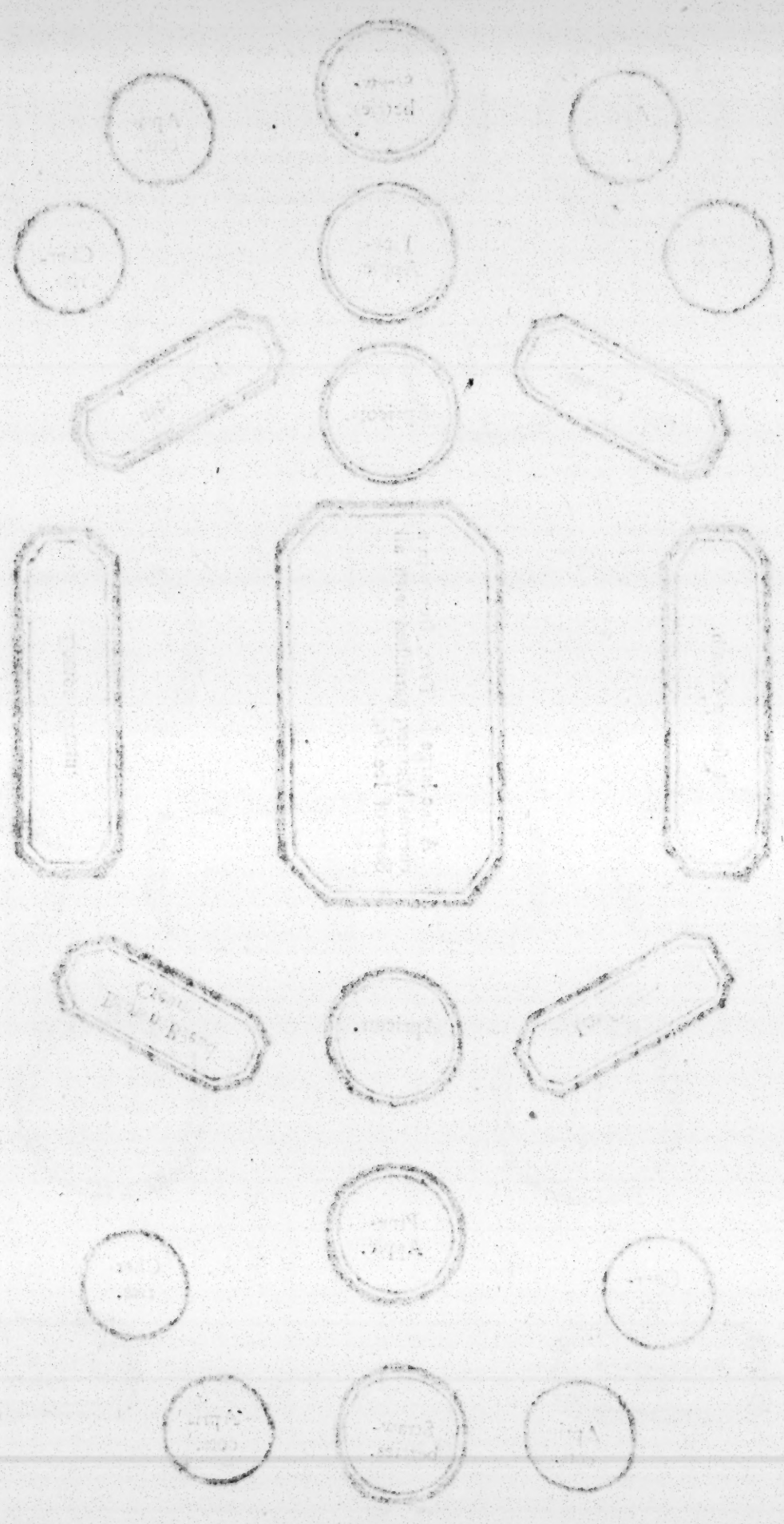
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THE DESERT.



F I N I S.

THE DISTRICT



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